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<b>Who:</b>	<b>Finely J.P.'s Restaurant</b>
<b>What:</b>	Roof deck, new acoustics and décor add comfort back to Wellfleet's favorite dining spot
<b>When:</b>	This summer and year-round
<b>Where:</b>	<a href="#">554 Route 6, Wellfleet, MA, 02667</a>
<b>Why:</b>	Because change is good, and the customer's always right!
<b>Keywords:</b>	Cape Cod Dining, rooftop deck, vegetarian summer dishes, Lower Cape art

### FINELY J.P.'S TURNS ON THE CHARM

*Neighborhood Eatery Wows Guests with Quiet Coziness Made-to-Order*

(Wellfleet, Mass...June 25, 2007) **Finely J.P.'s Restaurant** on Route 6 in [Wellfleet, Mass.](#), welcomes the summer of 2007 with the opening of its **rooftop deck**. Just in time for July Fourth, chef/owner **John (J.P.) Pontius** introduces a new **vegetarian dish** to his summer menu and announces sound and design accents that enhance the atmosphere of the newly rebuilt restaurant, which re-opened last summer.

Finely J.P.'s unveils a **rooftop deck** for waiting diners to enjoy the evening sky and salty ocean breezes and relax with a cocktail: a perfect ending to a [beach](#) day. To create a more comfortable environment in the split-level dining rooms, Pontius has installed sophisticated acoustic panels. Soft, burnt orange valances and dark blue carpeting were also added to help absorb noise, while contributing elements of color and texture to the ambiance. The new acoustic panels, which mirror the fish-shaped bar and provide texture to the cathedral ceiling, are strategically placed to soak up the sound, allowing diners to enjoy a more intimate experience.

"We wanted to create the same cozy feeling that people loved in the old place," says Pontius. "We like to keep things fresh and make the restaurant better over time. I really try to listen to suggestions that our diners offer. They're what keeps us going."

Beautiful pieces from local artists **Janice Ekman**, **Greg Johnson** and **Paul Suggs** now garnish the walls, reflecting the aquatic inspired interior. Back by popular demand, the **55-gallon fish tank** is now the focal point of the lower level dining room.

Finely J.P.'s is known for the kind of comfort food that customers crave year-round. This **summer's vegetarian dish** boasts the Mediterranean flavors of roasted fennel, portobella mushrooms and shallots in a hearty plum tomato ragout served over grilled polenta and finished with olive oil, fresh herbs and balsamic vinegar. Other signature dishes that lure hungry diners in from beach are [Warm Spinach and Scallop Salad with bacon and balsamic vinegar](#) and [J.P.'s Lobster Cataplana](#), a Portuguese dish with lobster, [Wellfleet littleneck clams](#) and spicy Cajun [andouille sausage in a spicy tomato sauce](#). [Click here for the menu.](#)

Finely J.P.'s has returned to a "no reservation" policy. Guests are seated on a first come, first served basis, and then a wait list is initiated. Visit [www.capecodchefs.com/clients/FinelyJ.P.s/](http://www.capecodchefs.com/clients/FinelyJ.P.s/) or call (508) 349-7500 for more information.

#### [About Finely J.P.'s](#)

Once one of the best-kept secrets on Cape Cod, Finely J.P.'s on Route 6 in Wellfleet, Mass., has been quietly drawing crowds since 1991. In the winter of 2006, after 16 years, owners John (J.P.) and Betsy Pontius decided to raze the old restaurant to the ground and start from scratch. The restaurant re-opened for the 2006 summer

season. Drawing from the beach and ocean surroundings, the new space juxtaposes yellow beige walls with dark blue exposed steel beams to create a striking atmosphere with two split-level dining rooms and a vaulted ceiling and roof deck. J.P.'s menu melds the best local seafood with herbs and spices for vibrant and straightforward flavors, and his signature *Wellfleet paella* and *Sautéed medallions of pork with apples and goat cheese* keep the restaurant popular with locals and visitors alike. Finely J.P.'s is open year-round.

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